NEIGHBQURH@D

MENU CURATED BY HEAD CHEF GARETH NAUGHTON & TEAM

STARTERS

Irish Burrata with Melon, Apricot, Yuzu and Shiso	12
House Cured Mackerel Crudo with Gooseberry Aguachile, Green Tomato and Lime	13
Picked Crab with Kohlrabi, Pear, Pickled Dulse, Koji, Chive and Kombu Broth	18
Foie Gras Terrine with White Grape, Almond and Japanese Milk Bread	16
Grilled Currach Scallops with Scallop Roe 'Nduja, Coco Beans, Chicken Fat Aioli and Lemon Foam	16
Tipperary Beef Tartare with Pickled Shallot, Horseradish, Scallion, Bone Marrow and Beef Fat Croutes	13
MAINS	
Dry Aged Beef Fillet with Potato Terrine, Cep, Chervil, and Bordelaise Sauce	36
Dry Aged Halibut, Jerusalem Artichoke, Hazelnut and Truffle Pesto, Roasted Chicken Sauce	35
Hay Baked Celeriac and and Durrus Cheese Pie, Parsley Puree, Fermented Celeriac and Mustard Sauce	25
Salt Aged Duck Breast with Red Cabbage, Beetroot, Pickled Blackberries and Hibiscus	32
SHARING MAINS	
30oz Sirloin Steak with House Caesar Salad, Pepper Sauce, Béarnaise and Chips	45 p p
Whole BBQ Black Sole with Broccoli, Pink Fer Potatoes and Mussel Chive Butter Sauce	35 pp
Each day, we offer a selection of Sharing Specials, including Chateaubriand, Tomahawk, and T-Bone steaks. Please ask your server for more details.	
SIDES	

NBHD Caesar Salad with Smoked Eel Caesar Dressing and Cáis na Tíre	6
Triple Cooked Chips with Confit Garlic Aioli	6
Cauliflower Cheese with Parmesan Crumb	6
Roasted Carrots with Highbank Apple Syrup, Walnuts and Chervil	6

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER LUNCH/DINNER ALL DAY MENU AVAILABLE WEDNESDAY-SUNDAY

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DESSERTS

Chocolate Crémeux with Macerated Irish Cherries, Pistachio Ice Cream	11
Kaffir Lime Parfait with Coconut Sorbet, Macadamia Nut Crumble, Mango	11
Brown Butter Cake with Pear, Tonka Bean Custard and Salted Milk Ice Cream	11
Paris-Brest with Praline and Coffee	12
Irish Cheese Selection with Quince, Rye Crackers and Truffle Honey	15
LIQUID DECCEPTO	
LIQUID DESSERTS	
Liqueur Coffee - Irish or your favourite	7.50
Espresso Martini	14
Pedro Ximenez	11
Niepoort 'The Senior' Tawny Port	12
Palomino Fino	11

ALL TIPS AND GRATUITIES ARE DISTRIBUTED TO OUR STAFF, AND ONLY OUR STAFF.

BASED ON HOURS WORKED AND PAID VIA EFT.